

The Slim's Story

纽约·牛排

When Chef Adam Levin first opened Aria Restaurant in Beijing for China World Hotel in 1998, he brought his style and expertise in steak and seafood to a new emerging culinary scene in China. Arriving in Hong Kong his restaurant was named one of the best in 2001 by Tattler Magazine. Considered the Beef Expert for the US Meat Federation and the USDA they sent him throughout China and Asia teaching the secrets of cooking great steak. In 2008, his steakhouse in Hong Kong was named Top 10 Best New Restaurants. In 2010, Chef Adam opened his award winning New York Steak & Burger in Shanghai and followed that the next year with his self styled and highly acclaimed Shanghai Slim's. Chef Adam, nicknamed The Big Potato, now wants to bring the winning formula of great steaks and great prices to all of China in the coming years.

在 1998 年大厨亚当莱文在中国开起第一家餐厅在北京中国大饭店的阿丽雅，以他个人独特的风格和对专业知识的积累，在中国研发了新烹饪秘诀-美味牛排和海鲜。2001 在香港他的餐厅被时尚杂志评为“最佳餐厅”。接着美国肉类联合会和美国农业部提供他在中国各地及亚洲部分国家进行新烹饪秘诀教学事宜。2008 年他在香港的牛排餐厅被评为“10 大最佳新餐厅”。2010 年名厨亚当带着成功的经验来到上海开启了他旗下另外品牌纽约“牛排和汉堡”餐厅，第二年上海店获得了很多殊荣并在市场占有率极大的影响力。名厨亚当，绰号“大土豆”，目前他带着丰富经验和牛排店成功模式与物有所值的美食在中国各地开设分店。

Adam Levin
大土豆

"One of the best gourmet chefs in Asia..."
-Time Magazine 2003



"A true steak genius..."
-Asian Wall Street Journal 2006